



TIER 1 (16 OZ/6 OZ)
\$6/\$2.75

Salted Caramel Brown

English Brown Ale, 4.7%, 40 IBU
Salty and lightly sweet.

6 Foot Blonde

Pale American Ale, 4.2%, 22 IBU
Light refreshing ale.

Stars and Stripes

Nitro Stout, 4.7%, 42 IBU
Oh, the cascading bubbles!!

Kaladin Lager

Helles Lager, 5.2%, 30 IBU
Traditional pale lager.

The Light Krystall

Hefeweizen, 6.8%, 15 IBU
Very refreshing wheat beer with notes of banana and clove.

TIER 1 (16 OZ/6 OZ)
\$6/\$2.75

Brown Eyed Girl

English Brown Ale, 4.5%, 35 IBU
2018 GABF Silver Medal Winner!

PAC Session IPA

Session IPA, 5.0%, 53 IBU
Tropical hops, malty profile

Busch League

Rice Lager, 4.8%, 4 IBU
Our version of the standard American light lager but better

2Way

Belgian Dubbel, 6.4% 20 IBU
Complex, malty profile with spicy Belgian yeast notes

TIER 2 (10 OZ/6 OZ)
\$6/\$3.5

FRANK-N-BIER

Belgian Golden Strong 13.0%, 23 IBU
Our Beer City Brewers Guild Pro-Am beer, brewed with guidance from Frank Landgraff
BIG BEER with notes of strawberry candies!

Thunder Cloud Ride IPA

American IPA, 10.0%, 107 IBU
Floral and tropical fruits make this well balanced double IPA a crowd pleaser.

CIDER (16 OZ/6 OZ) \$7/\$3

Broken English

Semi sweet cider laced with kombucha 4%

Rough Cut

Dry Hopped Cider 7%

Snake Bite

Your Choice Cider, floating on stout! 5.5%

MEAD (6 OZ)

\$7

SODA & N/A

\$2.50

Coke, Diet Coke, Sprite, Lemonade, Ice Tea, Ginger Ale, Ginger Beer, Tonic and house made Root Beer

COFFEE & DECAF

\$2.50

BEER+CIDER+MEAD+N/A

SPIRITS

Spirits – 2oz, Glencairn glass

Gin/ Barrel Finished Gin \$8

Whiskey \$8

Vodka \$6

Rum \$7

Brandy (Apple or Pear) \$7

Flight – Choose (4) ¾oz each, \$11

SIGNATURE COCKTAILS

Beeten Berries \$8

Brandy (your choice), beet juice, muddled blueberries, mint sprig.

Rough Rapids \$9

Gin, tonic and Rough Cut cider on the rocks.

Thornapple Iced Tea \$11

Gin, rum, vodka, sour cordial, Pacific Session IPA.

Thorn Gin Fizz \$9

Gin, sour cordial, orange juice, club soda.

Whiskey Maple Sour \$9

Whiskey, sour cordial, Sprite, maple syrup.

Pineapple Upside Down \$8

Fouchet Bochet mead, pineapple juice, grenadine garnish.

COCKTAILS

Bloody Mary \$8

Thorny-mosa \$8

OJ, specify sparkling wine or cider.

Thornito \$9

TBC's version of the Mojito.

Thorny Mule or Razz Mule \$8

Vodka, ginger beer, optional raspberry.

Manhattan \$11

Old Fashioned \$10

Spiced Rum and Coke \$9

WINE (6 OZ)

\$7

House Red

Pinot Noir

Sangria

Fruity and refreshing.

House White

Dry Riesling

MUG CLUB

Mug club \$60 Includes a logo pint glass, \$1 off pints, \$0.50 off tappers; \$2 off Growler fills, \$1 off Howler Fills \$1 off cans. \$2 off pints on Tuesdays.

MERCH.

Hoodies \$38

T-Shirts \$15

Insulated Stainless Growlers \$49

Insulated Growler with CO2 & Tap \$135

Glass Growlers & Howlers \$5

Gift Certificates – you call the amount

TO GO...

Growler Fills (64oz)

Tier 1 / \$14 | Tier 2 / (and cider) \$16 Tier 3 / \$25

Howler Fills (32oz)

Tier 1 / \$8 | Tier 2 / (and cider) \$9 Tier 3 / \$15

Can Fills (16oz)

Tier 1 / \$5 | Tier 2 / (and cider) \$7 Tier 3 / \$10

SPIRITS+WINE+GIFT CERTS...

APPETIZERS

Hummus Plate \$9

Choice of Pesto, Red Pepper (V), or Traditional Garlic (V); Served with toasted pita bread and fresh seasonal vegetables.

Polenta Stix (6) \$7 (GF) (DF) (V)

Warm Pretzel with Beer Cheese & Honey Mustard \$11

French Fries \$6

Add Gruyere Beer Cheese \$3

Beer Battered Cheese Curds with Marinara Sauce \$8

Buffalo Chicken Dip \$9

Served with fried pita, fresh carrots and celery.

Artichoke Spinach Dip \$9

Served with fried pita points, fresh carrots and celery.

SOUPS & SALADS

Soup of the Day

Cup - \$5, Bowl - \$6.5

House salad \$6 + cup of soup \$10

Add ½ grilled chicken breast \$3.5, whole chicken breast \$6

Spinach Salad \$10 (GF)

Large spinach salad with hardboiled eggs, bacon, green onion, goat cheese and pecans. Tossed in your choice of dressing.

Marinated Chicken Salad \$13 (GF)

Large mixed green salad with tomatoes, applewood bacon, grilled chicken breast, shredded cheddar cheese, hard boiled eggs, carrots, cucumber and choice of dressing.

House-made Dressings

Lemon Feta, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette

SANDWICHES, WRAPS, AND DISHES

Sandwiches are served hot and wraps are served cold. Served with kettle chips. Substitute fries for \$3.

Smoked Brisket Sandwich \$13

House smoked beef brisket with herb blue cheese spread, mozzarella and caramelized onions on sourdough bread. Served with Au Jus.

Whiskey BBQ Sandwich \$12

House smoked pork shoulder tossed in whiskey BBQ sauce with house made slaw and crispy haystack onions on a onion brioche bun.

Southwest Crunch Wrap (V) \$10

Roasted corn and black bean salad, avocado, crispy tortilla strips and shredded romaine lettuce wrapped in a spinach tortilla. Add chicken-\$2

Bacon Cheeseburger Sliders \$12

Two all-beef patties, applewood bacon, lettuce, tomato and cheddar cheese on house made bun.

Smoked Turkey Pesto Classic \$12

Turkey, Swiss cheese, bacon, lettuce, tomato and pesto aioli on sourdough bread.

Crispy Chicken \$12

Buttermilk marinated fried chicken, spicy remoulade, mixed greens, tomato and pickles on a house made pretzel bun.

SMALL PLATES

Mac & Cheese Crock, \$7

Choice of whiskey BBQ pork and haystack onions -OR- mushroom, spinach and pesto.

Chicken Strips & Fries 4/\$8, 6/\$10

Choice of house made sauces: Whiskey BBQ or Buffalo.

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.

GF=Gluten Free, DF = Dairy Free, V=Vegan

STARTERS+'WICHES+SM.PLATES

SIGNATURE PIZZAS

\$16

Made in house with our famous spent-grain crust, mozzarella & provolone cheese blend and topped with fresh basil. Gluten-Free crust available.

All American BBQ Chicken

Whiskey BBQ sauce, grilled chicken, applewood bacon, red & green onions.

3 Little Pigs

House red sauce, pepperoni, capicola and salami.

Cubano

House red sauce, smoked pork, ham, onions, pickles, topped with beer cheese and citrus honey mustard drizzle.

Hawaiian 2.0

House red sauce, ham, bacon and fresh pineapple

Hipster

House red sauce, Italian sausage, mixed peppers and goat cheese.

Traverse City Blue Sky

Alfredo sauce, applewood bacon, grilled chicken, dried cherries and pecans with a balsamic reduction drizzle.

Buffalo Chicken

House red sauce, grilled buffalo chicken, applewood bacon, mixed peppers, jalapenos and a ranch drizzle

NO MEAT'ZA PIZZA

\$14

The Ghost

Alfredo sauce, artichokes, sautéed mushrooms and fresh spinach.

Pesto la Visto

Pesto, light mozzarella and goat cheese crumbles.

The Vegan (V)

Vegan red sauce, vegan cheese and roasted root vegetables topped with our house-made cashew vegan cheese drizzle.

Caprese

Marinated tomatoes, fresh mozzarella, fresh basil with a balsamic reduction drizzle.

PLAIN JANE - BUILD YOUR OWN PIZZA \$12

Meats \$2 each

Grilled chicken, Italian sausage, pepperoni, capicola, bacon, salami, ham, smoked pork

Veggies, Fruits & Nuts, \$1.5 each

Root veggie mix, mixed bell peppers, beets, spinach, caramelized onions, red onions, fresh pineapple, black olives, sautéed mushrooms, banana peppers, jalapenos, dried cherries, pecans

Cheeses \$1.75 each

Mozzarella blend, fresh mozzarella, goat cheese, feta and blue cheese

Drizzles & Dips \$1 each

Beer cheese, citrus honey mustard, buffalo sauce, ranch, balsamic reduction, vegan cashew cheese sauce

Sauces

House red sauce, whiskey BBQ, alfredo, pesto

Crust

Gluten-free crust available for all pizzas (\$2)

\$5 KIDS ONLY MENU

Chicken Strips & Fries \$5

Grilled Cheese & Fries \$5

Mac & Cheese \$5

HOUSE MADE DESSERTS

Cheese Cake: house made rotating seasonal cheesecake. \$5

Brownie & Ice Cream topped with chocolate sauce. \$5

Root Beer Float \$4

Scoop of Ice Cream & Chocolate Sauce \$3

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Other items not currently on the menu

Gold Digger

Hoppy Amber, 4.8%, 33 IBU

Crystal - toasted malts team up for big notes of biscuit and caramel with a dose of hops

Pumpkin Delight

Spiced Ale, x.x%, xx IBU

A quaffable ode to the pumpkin pie

Kaladin Helles Lager

German Pale Lager, 5.4%, 23 IBUp

Traditional light lager of southern Germany

Ygritte Grisette

Farmhouse Ale, 4.2%, 22 IBU

A refreshing Franco-Belgian ale traditionally served by women in gray dresses to Belgian miners

Oktoberfest

Märzen, 6.7%, 17 IBU

Heart-warming and dryer than most local Oktoberfest beers

Centurian IPA

6.0%, 60 IBU

Hoppy Saison

Single Malt/Hop, 5.2%, 38 IBU

100% pilsner malt and Columbus hops make this beer a SMASH!

Trey-Way

Belgian Trippel, 9%, 20 IBU

Light

in body but with a lot of ABV's, this one will sneak up on you!

Niagra Pymment

Concord grapes and honey, 9%

Rough Cut

Hopped Cider, 6.9%

Ramblers Bane Perry

Medium Sweet, Light, 6.9%